

Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report

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INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE		ESTABLISHMENT NAME	
Regular		<input checked="" type="checkbox"/>	1 A	8 / 24 / 2017		VEGETABLE & SEAFOOD	
Follow-up				TIME IN	TIME OUT	PERMIT HOLDER	
Complaint	<input checked="" type="checkbox"/>			10:30am	12:20 PM	Wei Jin Guan	
Investigation				SANITARY PERMIT NO.		LOCATION (Address)	
Other:				170000660		STE C-212 Micronesia Mall, Dededo	
ESTABLISHMENT TYPE				AREA	TELEPHONE	No. of Risk Factor/Intervention Violations	RISK CATEGORY
Stall Stand				1	637-8001	0	3
						No. of Repeat Risk Factor/Intervention Violations	
						0	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status				COS	R	PTS
Supervision						
1	<input checked="" type="checkbox"/> IN	OUT	Person in charge present, demonstrates knowledge, and performs duties			6
Employee Health						
2	<input checked="" type="checkbox"/> IN	OUT	Management awareness; policy present			6
3	<input checked="" type="checkbox"/> IN	OUT	Proper use of reporting, restriction & exclusion			6
Good Hygienic Practices						
4	<input checked="" type="checkbox"/> IN	OUT	N/A	N/O		6
5	<input checked="" type="checkbox"/> IN	OUT	N/A	N/O		6
Preventing Contamination by Hands						
6	<input checked="" type="checkbox"/> IN	OUT	N/A	N/O		6
7	<input checked="" type="checkbox"/> IN	OUT	N/A	N/O		6
8	<input checked="" type="checkbox"/> IN	OUT				6
Approved Source						
9	<input checked="" type="checkbox"/> IN	OUT				6
10	<input checked="" type="checkbox"/> IN	OUT	N/A	N/O		6
11	<input checked="" type="checkbox"/> IN	OUT				6
12	<input checked="" type="checkbox"/> IN	OUT	N/A	N/O		6
Protection from Contamination						
13	<input checked="" type="checkbox"/> IN	OUT	N/A			6
14	<input checked="" type="checkbox"/> IN	OUT	N/A			6
15	<input checked="" type="checkbox"/> IN	OUT				6
Potentially Hazardous Food (TCS Food)						
16	<input checked="" type="checkbox"/> IN	OUT	N/A			6
17	<input checked="" type="checkbox"/> IN	OUT	N/A			6
18	<input checked="" type="checkbox"/> IN	OUT	N/A			6
19	<input checked="" type="checkbox"/> IN	OUT	N/A			6
20	<input checked="" type="checkbox"/> IN	OUT	N/A			6
21	<input checked="" type="checkbox"/> IN	OUT	N/A			6
Consumer Advisory						
22	<input checked="" type="checkbox"/> IN	OUT	N/A			6
Highly Susceptible Populations						
23	<input checked="" type="checkbox"/> IN	OUT	N/A			6
Chemical						
24	<input checked="" type="checkbox"/> IN	OUT	N/A			6
25	<input checked="" type="checkbox"/> IN	OUT				6
Conformance with Approved Procedures						
26	<input checked="" type="checkbox"/> IN	OUT	N/A			6

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status				COS	R	PTS
Safe Food and Water						
27			Pasteurized eggs used where required			1
28			Water and ice from approved source			2
29			Variance obtained for specialized processing methods			1
Food Temperature Control						
30			Proper cooling methods used; adequate equipment for temperature control			1
31			Plant food properly cooked for hot holding			1
32			Approved thawing methods used			1
33	<input checked="" type="checkbox"/>		Thermometer provided and accurate			1
Food Identification						
34			Food properly labeled; original container			1
Prevention of Food Contamination						
35			Insects, rodents, and animals not present			2
36			Contamination prevented during food preparation, storage & display			1
37			Personal cleanliness			1
38			Wiping cloths: properly used and stored			1
39			Washing fruits and vegetables			1
Proper Use of Utensils						
40			In-use utensils, properly stored			1
41			Utensils, equipment and linens: properly stored, dried, handled			1
42			Single-use/single-service articles: properly stored, used			1
43			Gloves used properly			1
Utensils, Equipment and Vending						
44			Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
45			Warewashing facilities: installed, maintained, used; test strips			1
46			Nonfood-contact surfaces clean			1
Physical Facilities						
47			Hot & cold water available, adequate pressure			2
48			Plumbing installed; proper backflow devices			2
49			Sewage and wastewater properly disposed			2
50			Toilet facilities: properly constructed, supplied, & cleaned			2
51			Garbage/refuse properly disposed; facilities maintained			2
52			Physical facilities installed, maintained, and clean			1
53			Adequate ventilation and lighting; designated areas use			1
Documents and Placards						
54			Sanitary Permit, Health Certificates valid and posted			2

I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.

Person in Charge (Print and Sign)

DEH Inspector (Print and Sign)

Date: 8/24/17

Follow-up (Circle one): YES NO

Follow-up Date

